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# INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR FRESH BEEF--SERIES 100

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These specifications contain descriptions of various fresh beef products customarily purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. When utilized in such programs these specifications must be used with "Institutional Meat Purchase Specifications--General Requirements for Use Under USDA Acceptance Service," which may be purchased from the Superintendent of Documents.

These specifications are one of a series approved for meat and meat products. Others which are currently available include those for Fresh Lamb and Mutton--Series 200, Fresh Veal and Calf--Series 300, Fresh Pork--Series 400, Cured, Cured and Smoked, and Fully-Cooked Pork Products--Series 500, Sausage Products--Series 800, and Portion-Cut Products--Series 1000. Copies of specifications for these products may be purchased from the Superintendent of Documents.

Specifications for cured beef, and edible by-products will be available at a later date.

UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
LIVESTOCK DIVISION

WASHINGTON, D. C.

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## INDEX OF PRODUCTS AND WEIGHT RANGE TABLE

### WEIGHT RANGE FOR CARCASSES AND WHOLESALE AND FABRICATED FOREQUARTER CUTS

| Item No. | Product | Range A Pounds | Range B Pounds | Range C Pounds | Range D Pounds | Range E Pounds |
|---|---|---|---|---|---|---|
| 100 | Carcass | 500-600 | 600-700 | 700-800 | 800-900 | 900-up |
| 101 | Side | 250-300 | 300-350 | 350-400 | 400-450 | 450-up |
| 102 | Forequarter | 131-157 | 157-183 | 183-210 | 210-236 | 236-up |
| 102A | Forequarter, Boneless | 104-125 | 125-146 | 146-168 | 168-188 | 188-up |
| 103 | Rib, Primal | 24-28 | 28-33 | 33-38 | 38-43 | 43-up |
| 104 | Rib, Oven-Prepared, Regular | 19-22 | 22-26 | 26-30 | 30-34 | 34-up |
| 105 | Rib, Oven-Prepared, Regular (Bnls.) | 15-17 | 17-21 | 21-24 | 24-27 | 27-up |
| 106 | Rib, Oven-Prepared, Regular (Bnd., Rolled, Tied) | 15-17 | 17-21 | 21-24 | 24-27 | 27-up |
| 107 | Rib, Oven-Prepared, Short Cut | 17-19 | 19-23 | 23-26 | 26-30 | 30-up |
| 108 | Rib, Oven-Prepared, Short Cut (Bnd., Rolled, Tied) | 13-16 | 16-19 | 19-22 | 22-25 | 25-up |
| 109 | Roast Ready Rib | 14-16 | 16-19 | 19-22 | 22-25 | 25-up |
| 110 | Roast Ready Rib (Bnls.) | 11-13 | 13-16 | 16-19 | 19-22 | 22-up |
| 111 | Spencer Roll | 10-12 | 12-15 | 15-17 | 17-20 | 20-up |
| 112 | Rib-Eye Roll | 5-6 | 6-8 | 8-10 | 10-12 | 12-up |
| 113 | Square-Cut Chuck | 66-79 | 79-93 | 93-106 | 106-120 | 120-up |
| 114 | Shoulder Clod | 13-15 | 15-18 | 18-21 | 21-24 | 24-up |
| 115 | Square-Cut Chuck, Bnls. (Clod In) | 54-65 | 65-77 | 77-88 | 88-100 | 100-up |
| 116 | Square-Cut Chuck, Bnls. (Clod Out) | 40-48 | 48-57 | 57-65 | 65-75 | 75-up |
| 116A | Chuck roll (Bnd. and Tied) | 13-15 | 15-18 | 18-21 | 21-24 | 24-up |
| 117 | Foreshank | 7-8 | 8-10 | 10-12 | 12-14 | 14-up |
| 118 | Brisket | 12-14 | 14-17 | 17-20 | 20-23 | 23-up |
| 119 | Brisket, Bnls. (Deckle On) | 9-10 | 10-12 | 12-14 | 14-17 | 17-up |
| 120 | Brisket, Bnls. (Deckle Off) | 6-8 | 8-10 | 10-12 | 12-14 | 14-up |
| 121 | Short Plate | 16-23 | 23-27 | 27-31 | 31-34 | 34-up |
| 122 | Full Plate, Bnls | 21-27 | 27-29 | 29-32 | 32-35 | 35-up |
| 123 | Short Ribs, Trimmed | 2-3 | 3-4 | 4-5 | 5-6 | 6-up |
| 124 | Corner Piece | 1-2 | 2-3 | 3-4 | 4-5 | 5-up |
| 125 | Armbone Chuck | 77-88 | 88-103 | 103-118 | 118-133 | 133-up |
| 126 | Armbone Chuck, Bnls. (Clod In) | 59-70 | 70-82 | 82-94 | 94-106 | 106-up |
| 127 | Cross-Cut Chuck | 86-103 | 103-120 | 120-138 | 138-156 | 156-up |
| 128 | Cross-Cut Chuck, Bnls. (Clod In) | 68-81 | 81-95 | 95-109 | 109-123 | 123-up |
| 129 | Cross-Cut Chuck (Diced) | Amount As Specified | | | | |
| 130 | Cross-Cut Chuck (Diced), Chili Beef | Amount As Specified | | | | |
| 131 | Cross-Cut Chuck (Ground) | Amount As Specified | | | | |
| 132 | Triangle | 107-129 | 129-150 | 150-172 | 172-193 | 193-up |
| 133 | Triangle, Bnls. (Clod In) | 83-101 | 101-117 | 117-134 | 134-151 | 151-up |
| 134 | Beef Bones | Amount As Specified | | | | |
| 135 | Diced Beef | Amount As Specified | | | | |
| 136 | Ground Beef (Regular) | Amount As Specified | | | | |
| 137 | Ground Beef (Special) | Amount As Specified | | | | |

NOTE:

The weight ranges of the primal, fabricated, and boneless cuts as shown in the above table and on page iii do not necessarily reflect any relation to the carcass weight ranges. Studies have shown that all carcasses within a given weight range will not produce cuts that are uniform in weight. Therefore, in ordering cuts, purchasing officials should order the specific weight range(s) desired without regard to the carcass weights shown in the various ranges.

## INDEX OF PRODUCTS AND WEIGHT RANGE TABLE

## WEIGHT RANGES FOR CARCASSES AND WHOLESALE AND FABRICATED HINDQUARTER CUTS

| Item No. | Product | Range A Pounds | Range B Pounds | Range C Pounds | Range D Pounds | Range E Pounds |
|---|---|---|---|---|---|---|
| 100 | Carcass | 500-600 | 600-700 | 700-800 | 800-900 | 900-up |
| 155 | Hindquarter | 119-143 | 143-167 | 167-190 | 190-214 | 214-up |
| 155A | Hindquarter, Boneless | 90-108 | 108-126 | 126-143 | 143-162 | 162-up |
| 156 | Hindquarter, Trimmed | 100-120 | 120-141 | 141-160 | 160-180 | 180-up |
| 157 | Sirloin Round, Trimmed | 75-90 | 90-106 | 106-123 | 123-140 | 140-up |
| 158 | Round (Rump and Shank On) Primal | 59-71 | 71-83 | 83-95 | 95-107 | 107-up |
| 159 | Round, Primal (Rump and Shank On) 3-Way Bnls. | 44-53 | 53-62 | 62-71 | 71-80 | 80-up |
| 160 | Round, (Rump On-Shank Off) | 47-57 | 57-67 | 67-76 | 76-86 | 86-up |
| 161 | Round, (Rump On-Shank Off) Bnls | 44-53 | 53-62 | 62-71 | 71-80 | 80-up |
| 162 | Round, (Rump On-Shank Off) Boned, Rolled, Tied | 41-50 | 50-58 | 58-66 | 66-75 | 75-up |
| 163 | Round, (Rump On-Shank Off) 3-Way Bnls | 41-50 | 50-58 | 58-66 | 66-75 | 75-up |
| 164 | Round, (Rump and Shank Off) | 40-48 | 48-56 | 56-64 | 64-73 | 73-up |
| 165 | Round, (Rump and Shank Off) Bnls | 35-43 | 43-50 | 50-57 | 57-65 | 65-up |
| 166 | Round, (Rump and Shank Off) Boned, Rolled, Tied | 35-43 | 43-50 | 50-57 | 57-65 | 65-up |
| 166A | Round (Rump Partially Removed-Shank Off) | 44-52 | 52-61 | 61-70 | 70-79 | 79-up |
| 166B | Round (Rump Partially Removed-Shank Off) Bnls | 39-47 | 47-56 | 56-65 | 65-74 | 74-up |
| 166C | Round (Rump Partially Removed-Shank Off) Bnd., Rolled, Tied | 39-47 | 47-56 | 56-65 | 65-74 | 74-up |
| 167 | Knuckle | 8-9 | 9-11 | 11-13 | 13-15 | 15-up |
| 168 | Inside Round | 14-17 | 17-20 | 20-23 | 23-26 | 26-up |
| 169 | Outside Round | 8-10 | 10-13 | 13-16 | 16-19 | 19-up |
| 170 | Gooseneck Round Bnls | 18-21 | 21-25 | 25-29 | 29-33 | 33-up |
| 171 | Round (New York Style) | 51-61 | 61-72 | 72-82 | 82-92 | 92-up |
| 172 | Loin, Full-Trimmed | 35-42 | 42-50 | 50-57 | 57-64 | 64-up |
| 173 | Short Loin Regular | 17-21 | 21-25 | 25-28 | 28-32 | 32-up |
| 174 | Short Loin (Diamond Bone Cut) | 18-22 | 22-26 | 26-30 | 30-34 | 34-up |
| 175 | Strip Loin, Bone-In (Regular) | 11-13 | 13-16 | 16-19 | 19-21 | 21-up |
| 176 | Strip Loin, Bnls. (Regular) | 8-10 | 10-12 | 12-14 | 14-16 | 16-up |
| 177 | Strip Loin, Bone-In (Intermediate) | 10-12 | 12-14 | 14-16 | 16-18 | 18-up |
| 178 | Strip Loin, Bnls. (Intermediate) | 8-9 | 9-11 | 11-13 | 13-15 | 15-up |
| 179 | Strip Loin, Bone-In (Short Cut) | 8-10 | 10-12 | 12-14 | 14-16 | 16-up |
| 180 | Strip Loin, Bnls. (Short Cut) | 7-8 | 8-10 | 10-12 | 12-14 | 14-up |
| 181 | Sirloin (Loin End) | 16-19 | 19-24 | 24-28 | 28-31 | 31-up |
| 182 | Sirloin Butt (Bnls.) Regular | 11-14 | 14-16 | 16-19 | 19-21 | 21-up |
| 183 | Sirloin Butt (Bnls.) Trimmed | 9-10 | 10-13 | 13-15 | 15-17 | 17-up |
| 184 | Top Sirloin Butt (Bnls.) | 6-7 | 7-9 | 9-11 | 11-13 | 13-up |
| 185 | Bottom Sirloin Butt (Bnls.) Regular | 4-5 | 5-6 | 6-7 | 7-8 | 8-up |
| 186 | Bottom Sirloin Butt (Bnls.) Trimmed | 2-3 | 3-4 | 4-5 | 5-6 | 6-up |
| 187 | Full Hip | 49-59 | 59-69 | 69-79 | 79-89 | 89-up |
| 188 | Short Hip | 15-18 | 18-21 | 21-24 | 24-27 | 27-up |
| 189 | Full Tenderloin, Regular | 4-5 | 5-6 | 6-7 | 7-8 | 8-up |
| 189A | Full Tenderloin, Defatted | 3-4 | 4-5 | 5-6 | 6-7 | 7-up |
| 190 | Full Tenderloin, Special | 2-3 | 3-4 | 4-up |  |  |
| 191 | Sirloin (Butt) Tenderloin | 1-2 | 2-3 | 3-4 | 4-5 | 5-up |
| 192 | Short (Tip) Tenderloin | 2-3 | 3-4 | 4-up |  |  |
| 193 | Flank Steak | under-1 | 1-2 | 2-up |  |  |

USDA GRADE: To Be Specified By Purchaser

The purchaser must specify either (1) a quality grade, or (2) a combination of quality grade and yield grade. Yield grades 1 through 5 are applicable to all quality grades. However, those yield grades indicated by an "X" are in the largest supply.

USDA GRADES

QUALITY YIELD[1]

| | 1 | 2 | 3 | 4 | 5 |
|---|---|---|---|---|---|
| U.S. Prime | | | X | X | X |
| U.S. Choice | | X | X | X | X |
| U.S. Good | | X | X | | |
| U.S. Standard | X | X | X | | |
| U.S. Commercial | | X | X | X | X |
| U.S. Utility | | X | X | X | |
| U.S. Cutter | | X | X | | |
| U.S. Canner | | X | X | | |

[1] The yield grades reflect differences in yields of boneless, closely trimmed, retail cuts. Yield grade 1 represents the highest yield of cuts and yield grade 5 the lowest.

Division of Quality Grade: To Be Specified by Purchaser (Not applicable to yield grade)

Note: If the upper half or lower half of a quality grade is desired, it must be so specified, otherwise the full range of the grade is acceptable.

WEIGHT RANGE: To Be Specified By Purchaser

Range A, B, C, D, or E, as shown on pages ii and iii or actual weight range in pounds (8/10, 20/24, etc.)

STATE OF REFRIGERATION: To Be Specified By Purchaser

A. Chilled
B. Frozen

FAT LIMITATIONS: Carcasses, Sides, or Quarters: (Not applicable if yield grade is specified)

Except when yield grade is specified by the purchaser, the thickness of external fat measured at the thinnest point over the rib or loin eye must not exceed that indicated for each quality grade in the following schedule:

| GRADE | Maximum Thickness of Fat at Thinnest Point over Ribeye | |
|---|---|---|
| | Weight Range A and B | Weight Range C, D, and E |
| U.S. Prime | 7/8 inch | 1 1/4 inches |
| U.S. Choice | 5/8 inch | 1 inch |
| U.S. Good | 3/8 inch | 3/4 inch |
| U.S. Standard | 1/4 inch | 3/8 inch |
| U.S. Commercial | 5/8 inch | 7/8 inch |
| U.S. Utility | 1/4 inch | 1/2 inch |
| U.S. Cutter or Canner | 1/8 inch | 1/4 inch |

In addition, carcasses, sides, or quarters are not acceptable if, because of an uneven distribution of external fat or large deposits of kidney and pelvic fat, they are wasty in relation to the maximum permitted thickness of fat over the ribeye.

FAT LIMITATIONS: Wholesale and Fabricated Cuts: To Be Specified By Purchaser (Not applicable if yield grade is specified)

Except when yield grade is specified, for all wholesale and fabricated beef products--except those for which definite fat limitations are indicated in the detailed specifications--the purchaser must specify one of the following maximum average thickness of surface fat:

| MAXIMUM AVERAGE THICKNESS | |
|---|---|
| 1 inch | (1 1/4 inches maximum at any point except for seam fat) |
| 3/4 inch | (1 inch maximum at any point except for seam fat) |
| 1/2 inch | (3/4 inch maximum at any point except for seam fat) |
| 1/4 inch | (1/2 inch maximum at any point except for seam fat) |

Defatting must be done by smoothly removing the fat by following the contour of the underlying muscle surface. Beveling of the edges, only, is not acceptable.

NOTE: When string tying is required, roasts must be made firm and compact and held intact by individual loops of strong twine uniformly spaced at approximately 2 inch intervals girthwise. In addition, some roasts may require string tying lengthwise. In lieu of string tying it is permissible to enclose roasts in a stretchable netting provided it complies with the Regulations Governing the Meat Inspection of the U.S. Department of Agriculture. Purchasers may specify that roasts be string tied when this requirement is not specified in the detailed roast item specification.

## DETAILED REQUIREMENTS

Material.--Beef products described must be derived from sound, well-dressed, split and quartered beef carcasses or from sound, well-trimmed primal cuts from such carcasses. The beef must be prepared and handled in accordance with good commercial practice and must meet the type, grade, style of cut, weight range, and state of refrigeration specified. Beef cuts which have been excessively trimmed in order to meet specified weights, or which are substandard according to the specifications for any reason are excluded. The beef must be of good color normal to the grade, be practically free of residue remaining from sawing the meat and bones, and free of blood clots, scores, odor foreign to strictly fresh beef (e.g. kerosene, putrid, stale, rancid, chemicals, etc.), mutilations (other than slight), ragged edges, superficial appendages, blemishes, discoloration, (e.g. green, black, blue, etc.), deterioration, damage, or mishandling. The spinal cord must be completely removed and the beef also must be free from bruises, evidence of freezing or defrosting and must be in excellent condition to the time of delivery. Stag and bull beef are not acceptable.

Item No. 100 - Carcass (quartered).--A beef carcass (quartered) is the four quarters split from a single carcass. The quarters are produced by "ribbing" the sides, that is separating the forequarters from the hindquarters by cutting between the 12th and 13th ribs, the 13th rib remaining with the hindquarter. The skirt (diaphragm) may be removed, but if not removed, the tendinous portion must be removed down to but not exposing the lean musculature tissue. The thymus gland, mediastinal tissue, and heart fat usually present in the lower thorax (brisket and short plate) must be closely removed.

Item No. 101 - Side.--The side of beef consists of one matched forequarter and hindquarter from one-half the carcass prepared as described in Carcass (quartered) - Item No. 100.

Item No. 102 - Forequarter.--The forequarter is all of the anterior portion of the side after the severance from the 1 - rib hindquarter. This severance must be made and the forequarter must be further trimmed as specified in Carcass (quartered) Item No. 100.

Item No. 102A - Forequarter, Boneless.--The boneless forequarter is Item No. 102 except that it must be made completely boneless. The clod is removed and trimmed as described in Shoulder Clod--Item No. 114. All cartilages, backstrap, fibrous tissue, bone slivers, the exposed major arteries and veins and neck meat with dark discoloration must be removed. In addition, the prescapular lymph gland located in the shoulder area must be removed. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. The boneless forequarters must not have in excess of 1/4 inch average thickness of fat on any surface (3/8 inch maximum at any one point except for seam fat). Boning procedures must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat.

Item No. 103 - Rib, Primal.--The Primal rib is that portion of the forequarter remaining after the removal of the cross-cut chuck and short plate, the skeletal part of which contains parts of seven ribs (6th to 12th inclusive), the section of the backbone attached to the ribs and the posterior tip of the blade bone (scapula). The separation between the cross-cut chuck and the rib and short plate is made by cutting through all the flesh and bones (backbone, shoulder blade, costal cartilage and breast bone (sternum) of the forequarter in a straight line perpendicular to the outside or skin surface between the 5th and 6th ribs. The separation between the full rib and short plate is made by a straight cut across the ribs starting at a point determined by measuring off not more than 10 inches on the inside of the 12th rib in a straight line from the center of the inside protruding edge (most ventral portion) of the 12th thoracic vertebrae (chine bone) and continuing through a point determined by measuring off not more than 10 inches on the inside of the 6th rib in a straight line from the center of the protruding edge (most ventral portion) of the 6th thoracic vertebra. The portion of the diaphragm remaining on the full rib after cutting must be removed.

Item No. 104 - Rib, Oven-Prepared, Regular.--The regular oven-prepared rib is that portion of a 7-rib bone, Primal Rib - Item No. 103 - which is made by a straight cut across the ribs starting at a fixed point determined by measuring off 4 inches from the extreme outer tip of the rib-eye muscle at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 8 inches from the extreme outer tip of the rib-eye muscle at the 6th rib. The chin bone, or bodies of the thoracic vertebrae, must be entirely removed by a straight cut along a line at which the vertebrae join the feather bones exposing the lean meat, but leaving the feather bones attached to the rib cut. All of the blade bone including the cartilage must be removed.

Item No. 105 - Rib, Oven-Prepared, Regular (Boneless).--The boneless, regular oven-prepared rib is that portion of the Oven-Prepared Rib - Item 104-remaining after the removal of the ribs, feather bones, backstrap, and intercostal meat (rib fingers). Boning procedures must be accomplished by scalping, thereby producing a smooth inner surface on the rib.

Item No. 106 - Rib, Oven-Prepared, Regular (Bone, Rolled and Tied).--The boned, rolled, and tied regular oven-prepared rib is the same as Oven-Prepared Rib (Boneless) - Item No. 105 except that the boneless rib must be string tied girthwise and lengthwise.

Item No. 107 - Rib, Oven-Prepared, Short-Cut.--The short-cut, oven-prepared rib is that portion of a 7-rib bone, Primal Rib - Item No. 103 - which is made by a straight cut across the ribs starting at a fixed point determined by measuring off 3 inches from the extreme outer tip of the rib-eye muscle at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 4 inches from the extreme outer tip of the rib-eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, must be entirely removed by a straight cut along a line at which the vertebrae join the featherbone exposing the lean meat, but leaving the feather bones attached to the rib cut. All of the blade bone including the cartilage must be removed.

Item No. 108 - Rib, Oven-Prepared (Boned and Tied), Short-Cut.--The toned and tied, short-cut, oven-prepared rib is the same as Oven-Prepared Rib, Short-Cut - Item No. 107 remaining after the removal of the ribs, feather bones, backstrap, and intercostal meat (rib fingers). Boning procedures must be accomplished by scalping, thereby producing a smooth inner surface on the rib. The boneless rib must be string tied girthwise and lengthwise.

Item No. 109 - Roast Ready Rib.--The roast ready rib is prepared from a 7-rib Primal Rib - Item No. 103-by a straight cut across the ribs starting at a fixed point determined by measuring off 3 inches from the extreme outer tip of the rib-eye muscle at the 12th rib and continuing in a straight line through a fixed point determined by measuring off 4 inches from the extreme outer tip of the rib-eye muscle at the 6th rib. The chine bone, or bodies of the thoracic vertebrae, must be entirely removed by sawing and cutting to the point at which they join the feather bones exposing the lean meat, but leaving the feather bones attached to the rib cut. The exterior fat covering must be lifted intact from over the first lean muscle and peeled back. The feather bones must be loosened so as to expose the backstrap which must be removed and excluded. All of the lean muscle lying above the level of the blade bone, the blade bone and related cartilage, and the small muscle lying below and firmly attached to the blade bone must be removed and excluded. The exterior fat covering and feather bones must then be returned to their natural position and be held in place by string tying girthwise and lengthwise.

Item No. 110 - Roast-Ready Rib (Boneless). --The boneless roast-ready rib is that portion of the Roast-Ready Rib - Item No. 109 - remaining after the removal of the ribs, feather bones, and intercostal meat (rib fingers). Boning procedures must be accomplished by scalping, thereby producing a smooth inner surface on the rib. The boneless roast-ready rib must be string tied girthwise and lengthwise.

Item No. 111 - Spencer Roll. --The spencer roll is the boneless part of a Primal rib remaining after the rib wing is removed by a cut measuring not more than 2 inches from the extreme outer tip of the rib eye muscle on the loin end to a point not more than 1 inch from the extreme outer tip of the rib eye muscle on the chuck end. The rib bones, chine bones, feather bones, backstrap, intercostal meat (rib fingers), and the blade bone and cartilage and overlying flesh must be removed and excluded. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface on the spencer roll.

Item No. 112 - Ribeye Roll. --The ribeye roll includes the eye muscle (longissimus dorsi), the spinalis dorsi lying adjacent to and on the backbone side, and the complexus lying adjacent to and directly below the eye muscle of a 7-bone Primal Rib--Item No. 103. All other muscles and all bones, backstrap, the blade bone and related cartilage, and the exterior fat covering must be removed and excluded.

Item No. 113 - Square-Cut Chuck. --The square-cut chuck is that portion of the Forequarter - Item No. 102-remaining after the removal of the foreshank, brisket, short plate and rib and is obtained by two straight cuts perpendicular to the outside or skin surface. The first cut passes across the forequarter between the 5th and 6th ribs (this cut separates the cross-cut chuck from the rib and short plate). This second cut passes through the cartilagenous juncture of the first rib and the anterior extremity of the sternum (breast bone cartilage) continuing in a straight line to the 5th rib perpendicular to the first described cut (this cut severs the foreshank and brisket from the square-cut chuck).

Item No. 114 - Shoulder Clod. --The Shoulder Clod is the large outside muscle which lies posterior to the elbow joint (lower end of arm bone) and ventral to the medial ridge of the blade bone. The thick end of the clod includes all muscles overlying the first natural seam and the thinner end includes all the muscles lying above the rear edge of the shoulder blade. The clod must be removed in one piece without undue scoring and all sides must be trimmed so that the clod is not less than 1 inch thick at any point. The heavy tendons at the elbow end of the clod must be removed and excluded.

Item No. 115 - Square-Cut Chuck, Boneless (Clod In). --The boneless square-cut chuck is the same as Item No. 113 except that it must be made entirely boneless. The shoulder clod must be removed as described in Shoulder Clod - Item No. 114. (As an alternative, the shoulder clod may be removed before preparing the square-cut chuck permitting utilization of the full clod.) The remaining meat of the chuck must be left intact in one piece. In addition to removing all bones and cartilages, it is necessary to remove the backstrap, exposed major arteries and veins, neck meat with dark blood discoloration, and the prescapular lymph gland located just in front of the shoulder joint. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

Item No. 116 - Square-Cut Chuck, Boneless (Clod Out). --The boneless square-cut (clod out) chuck must be boned and trimmed as described in Item No. 115 except that the shoulder clod must be removed and excluded.

Item No. 116A - Chuck Roll (Boned and Tied).--The chuck roll must be prepared from a square-cut chuck, as described in Item No. 113--Series 100. The shoulder clod must be removed, as described in Item No. 114--Series 100. The square-cut chuck (less clod) must be made completely boneless. In addition, the chuck tender, the chuck cover, and the thin muscle (subscapularis) underlying the blade bone, all cartilage, backstrap, exposed major arteries and veins, and meat with dark blood discoloration must be removed. The rib bones must be removed by scalping. The chuck roll is then made from the remaining boneless chuck by two cuts: (1) A cut is made across the boneless meat perpendicular to the outer surface, parallel to the normal line of separation of the chuck and rib, and immediately posterior to the prescapular lymph gland (fat surrounding this gland must be completely removed). This cut separates the neck portion from the major portion of the chuck. (2) A second cut is made perpendicular to the outer surface through a point on the rib end which is 3 inches from the extreme outer tip (toward the brisket) of the "chuck eye" muscle (longissimus dorsi) and continuing in a reasonably straight line approximately parallel to the backbone side to intersect the first cut thus producing a chuck roll reasonably uniform in width. The chuck roll must be string tied. In addition, if specified by the purchaser, the chuck roll may be separated into approximately equal size roasts of the weight specified by cutting through the meat at an approximate right angle to the length of the chuck roll.

Item No. 117 - Foreshank.--The foreshank is the foreleg portion remaining intact with the brisket after removal from the cross-cut chuck in making the Square-Cut Chuck-Item No. 113. The foreshank is separated from the brisket by a cut following the dividing or natural seam and leaving the entire "lip" (web muscle) on the brisket.

Item No. 118 - Brisket.--The brisket is separated from the foreshank as described in Foreshank - Item No. 117-after these cuts have been removed as described in Square-Cut Chuck - Item No. 113. Practically all mediastinal and heart fat must be removed and excluded.

Item No. 119 - Brisket, Boneless (Deckle On).--The boneless brisket (deckle on) is that portion of the Brisket - Item No. 118 - remaining after all bones and intercostal meat have been removed. The hard fat along the sternum edge of the brisket must be trimmed level with the boned surface of the brisket and to within 3/4 inch of the lean lying between the hard fat and the border of the skin surface fat. All rough fat and ragged pieces of meat from the bone and skin side of the boneless (deckle on) brisket and all fat in excess of 3/4 inch on the outside skin surface, including that on the breast curves must be removed. The web muscle (full lip) must be left attached with the thin tissue edge trimmed to expose the narrow portion of the lean meat.

Item No. 120 - Brisket, Boneless (Deckle Off).--The boneless brisket (deckle off) is prepared as described in Brisket, Boneless (Deckle On) - Item No. 119 - except that the deckle must be removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean meat surface lying directly below. The inside lean surface must be practically free of all fat except for minute flakes that adhere closely to the lean.

Item No. 121 - Short Plate, Boneless.--The boneless short plate is that portion of the forequarter, immediately below (ventral) the Primal Rib - Item No. 103- and is separated from the primal rib as described therein. It must be made entirely boneless and the skirt (diaphragm), all cartilage, intercostal meat (rib fingers), and serous membrane (peritonuem) from the abdominal section must be removed.

Item No. 122 - Full Plate, Boneless.--The boneless full plate consists of the short plate and brisket intact in one piece as described in Item Nos. 121 and 118 respectively. It must be boned, trimmed, and defatted as described in Brisket, Boneless, Deckle On - Item No. 119-and Short Plate, Boneless - Item No. 121.

Item No. 123 - Short Ribs, Trimmed.--Short ribs are strips (width specified by purchaser) prepared from the rib end of the Primal rib and/or the short plate, starting at the 6th rib to between the 10th and 11th ribs, by cutting across the rib bones parallel to the cut which separated the rib and the short plate. Short ribs produced from the short plate may not include the costal rib cartilages. The exterior fat covering on either cut must be removed to within 1/4 inch of the first layer of lean.

Item No. 124 - Corner Piece.--The corner piece is separated from the plate by two cuts, the first of which is between the 9th and 10th ribs. The second cut is parallel to and 6 inches from the cut which separates the plate from the rib.

Item No. 125 - Armbone Chuck - The armbone chuck is the Square-Cut Chuck - Item No. 113- and Foreshank - Item No. 117-all in one piece.

Item No. 126 - Armbone Chuck, Boneless (Clod-In).--The boneless armbone chuck is the same as Item No. 125 except that it must be made entirely boneless. The clod is removed as described in Shoulder Clod - Item No. 114. All cartilage, backstrap, fiberous tissue, bone slivers, the exposed major arteries and veins, and neck meat with dark blood discoloration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

Item No. 127 - Cross-Cut Chuck.--The cross-cut chuck is the Square-Cut Chuck - Item No. 113, Foreshank - Item No. 117, and Brisket - Item No. 118-all in one piece.

Item No. 128 - Cross-Cut Chuck, Boneless (Clod-In).--The boneless cross-cut chuck is the same as Item No. 127 except that it must be made completely boneless. The clod is removed as described in Shoulder Clod - Item No. 114. All cartilages, backstrap, fiberous tissue, bone slivers, the exposed major arteries and veins, and neck meatwith dark blood discoloration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the chuck and clod must be individually wrapped and packed in the same container.

Item No. 129 - Cross-Cut Chuck (Diced).--The diced cross-cut chuck is prepared from a boneless Cross-Cut Chuck - Item No. 128-by cutting the boneless meat into approximately 1 to 1-1/2 inch chunks. This operation may be accomplished by cutting the meat by hand or by machine grinding through a plate having holes 1 to 1-1/2 inches in diameter. The surface or seam fat must not exceed 1/2 inch in thickness for any price. The fat content for the total lot must be determined visually and must not exceed 25 percent. The diced beef chunks from the various muscles must be blended together so as to provide an even distribution of fat and lean.

Item No. 130 - Cross-Cut Chuck (Diced) Chili Beef.--The boneless cross-cut chuck is prepared as described in Cross-Cut Chuck (Diced) - Item No. 129 except that the boneless meat must be cut into chunks approximately 1/2 inch in diameter by cutting by hand or machine grinding through a plate having holes 1/2 inch in diameter.

Item No. 131 - Cross-Cut Chuck (Ground).--Ground cross-cut chuck is prepared from boneless Cross-Cut Chucks - Item No. 128. All beef to be ground must be strictly fresh and well-chilled. The fat content of the ground beef must be determined visually prior to grinding and must not exceed 25 percent. The prepared boneless beef must be thoroughly blended to uniformly distribute lean and fat portions prior to initial grinding through a plate having holes 3/4 to one (1) inch in diameter. The final grinding must be through a plate having holes 1/8 to 3/16 inch in diameter. The beef must not become unduly warm during grinding or handling and must not be mixed after final grinding.

The ground cross-cut chuck must be packaged in the amount specified by the purchaser and packed immediately upon completion of grinding.

Item No. 132 - Triangle.--The triangle is that portion of the forequarter remaining after the removal of the Primal 7-rib bone rib - Item No. 103-and comprises the square-cut regular (5-rib) chuck, foreshank, brisket, and short plate all in one piece. The triangle is separated from the forequarter by a straight cut across the ribs, perpendicular to the outer skin surface, terminating on the inside of the 5th rib at a point which is not less than 10 inches (measured in a straight line) from the center of the inside protruding edge (most ventral portion) of the 5th thoracic vertebra (chine bone). A second cut is made perpendicular to the outer skin surface between the 5th and 6th ribs through the blade bone and chine bone to remove the primal rib.

Item No. 133 - Triangle, Boneless (Clod-In).--The boneless triangle is the same as Item No. 132 except that it must be made completely boneless. The clod is removed as described in Shoulder Clod - Item No. 114. All cartilages, backstrap, fiberous tissue, bone slivers, the exposed major arteries and veins and neck meat with dark discoloration must be removed. In addition, the heavy sinews embedded in the shoulder end of the clod, and the prescapular lymph gland located in the shoulder area must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent lean tissue. Boning procedure must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat. Unless otherwise specified, the triangle and clod must be individually wrapped and packed in the same container.

Item No. 134 - Beef Bones.--Beef bones consist of the round bones, shank, femur, chuck, neck or humerus, (individually or collectively), sawed, so as to expose the marrow, into lengths not to exceed 6 inches. The bones must be fresh and sound and must show no evidence or rancidity, sourness, or deterioration.

Item No. 135 - Diced Beef.--Diced beef must be produced from fresh-chilled carcasses (bulls and stags excluded) or cuts derived therefrom. If cuts are used the diced beef must consist of not less than 50 percent primal beef cuts; i. e. any one or more of square-cut chucks, ribs, short loins, loin ends (tenderloins may be excluded), or rounds. The remaining 50 percent or less may consist of flanks, briskets, navels, or shanks (skirts, hanging tenders, necks, and rib fingers may be excluded at contractors option). The percentages of the cuts to be used must be based on bone-in weight. Primal cuts from which any appreciable amount of lean meat has been removed as a result of bruises, abscesses, etc., may be used provided that lean meat of similar character and amount (by weight) is added from the above mentioned primal cuts in lieu thereof. Use of other cuts from which extensive amounts of lean have been removed is permissable. Surface fat must not exceed 1/2 inch in thickness at any point and the fat content of the boneless meat must be determined visually and must not exceed 25 percent.

The forequarter or primal cuts derived therefrom must be made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operations: clod, chuck, shank, rib, navel, and brisket. In addition to all bones, bone slivers, and cartilages, the following parts must be removed and excluded:

1. The backstrap and all neck ligaments;
2. The prescapular lymph gland, located in the shoulder;
3. The exposed large arteries and veins in the neck;
4. Neck meat with dark blood discoloration;
5. The serous membrane (peritoneum) over the inside of the abdominal section of the navel;
6. The strip of heavy connective tissue along the lower edge of the navel posterior to the brisket;
7. The tendon ends of the shank to a point at which the cross-section of the shank is at least 75 percent muscle;

8. The fibrous tissue (deckle) on the boned surface of the brisket;
9. All connective tissue and serous membranes from both sides of the skirt;

The hindquarter or primal cuts derived therefrom must be made into the following boneless cuts, together with such boneless trimmings as are normally produced in the boning operation: strip loin, sir-butt, tenderloin, rump, flank, shank, and the inside, outside, and knuckle of the round. In addition to all bones, bone slivers and cartilages, the following parts must be removed and excluded:

1. The white tissue on the gracilis muscle on the inside round;
2. The white, fibrous sheet on the boned surface of the sir-butt and rump;
3. The heavy connective tissue on the edge of the outside round adjacent to the knuckle;
4. The popliteal and prefemoral lymph glands;
5. The fibrous tissue over the outside of the knuckle;
6. The kneecap (patella) and surrounding heavy connective tissue;
7. The serous membrane (peritoneum) over the inside of the flank;
8. The heavy sheet of connective tissue (abdominal tunic) between the muscles of the flank;
9. The strip of heavy connective tissue along the lower edge of the flank;
10. The tendon ends of the shank to a point at which the cross-section is at least 75 percent muscle;
11. All mammary tissue, udders, codfat, pizzle ends, kidneys, kidney fat, and pelvic fat;
12. Blood vessels and all heavy external and internal connective tissue in the hanging tenders.

Care must be exercised to insure a reasonably uniform mixture of the various boneless cuts. For example, meat originating from skirts, flanks, navels, or briskets shall be carefully blended with the batch of meat derived from the major cuts comprised of rounds, ribs, chucks, and loins, so that the finished product will have an even distribution of the various cuts and an even distribution of fat and lean.

After the meat is prepared as described above, the boneless meat is cut into 1 to 1-1/2 inch chunks. This operation may be accomplished by cutting the meat by hand, by machine dicing, or by grinding through a plate having holes 1-1/2 inches in diameter.

Item No. 136 - Ground Beef (Regular).- 25 Percent Trimmable Fat.--Regular ground beef must be prepared from such trimmings as are normally produced in the commercial boning of beef, including meat from shanks, flanks, skirts, and hanging tenderloins. Meat from heads, gullets, tongues, hearts, glands, or added fat, such as suet, cod, heart fat, etc. is not permissible. The fat content of the ground beef must be determined visually prior to grinding and must not exceed 25 percent.

The meat must be made completely boneless, and all cartilage, backstrap, fiberous tissue, bone slivers, serous membranes, and neck meat with dark blood discloration must be removed. The serous membrane (peritoneum) over the inside of the flank, blood vessels and all heavy external and internal connective tissue in the hanging tenders, and all connective tissue and serous membranes from both sides of the skirt must be removed and excluded. The thick tendinous ends of the shank must be removed by cutting back until a cross-sectional cut shows at least 75 percent muscle.

The prepared beef must be thoroughly blended prior to grinding to uniformly distribute lean and fat portions and also during initial grinding through a plate having holes 3/4 to one (1) inch in diameter. The final grinding must be through a plate having holes 1/8 to 3/16 inch in diameter. Other mechanical equipment (choppers, cutters, etc.) may be used in the grinding operations provided they give equivalent results. The beef used must not become unduly warm during grinding or handling and must not be mixed after final grinding. The ground beef must be packaged in the amount specified by the purchaser and packed immediately upon completion of grinding.

The ground beef (regular) must be packed to the net weight specified by the purchaser providing that the container is not distorted or slack-filled. The shipping container must be marked "Ground Beef (Regular)" and the word "Regular" must bear the imprint of the "USDA Shield" stamp.

Item No. 137 - Ground Beef (Special) 25 Percent Trimmable Fat.--Special ground beef must be produced from fresh-chilled carcasses (bulls and stags excluded) or cuts derived therefrom. If cuts are used the product must consist of not less than 50 percent primal beef cuts; i. e. any one or more of square-cut chucks, ribs, short loins, loin ends (tenderloins may be excluded) or rounds. The remaining 50 percent or less may consist of trimmed flanks, briskets, navels, or shanks (skirts, hanging tenders, necks, and rib fingers may be excluded at contractor option). The percentages of cuts to be used must be based on bone in weights. Primal cuts (square-cut chucks, ribs, short loins, loin ends, or rounds) from which any appreciable amount of lean meat has been removed as a result of bruises, abscesses, etc., may be used provided that lean meat of similar character and amount (by weight) is added from the above mentioned primal cuts in lieu thereof. Use of other cuts from which extensive amounts of lean have been removed is permissable.

The forequarter and hindquarter or whosesale cuts derived from these must be boned, trimmed, and prepared as described in Diced Beef - Item No. 135.

Care must be exercised to insure a reasonably uniform mixture of the various cuts. For example, meat originating from skirts, flanks, navels, and briskets, shall be carefully blended (hand-mixed or mechanically) with the batch of meat derived from the major cuts comprised of round, chucks, ribs and loins, so that the finished product has an even distribution of the various cuts and an even distribution of fat and lean. The fat content of the ground beef must be determined visually prior to grinding and must not exceed 25 percent.

The prepared beef must be thoroughly blended prior to grinding to uniformly distribute lean and fat portions and also during initial grinding through a plate having holes 3/4 to one (1) inch in diameter. The final grinding must be through a plate having holes 1/8 to 3/16 inch in diameter. Other mechanical equipment (choppers, cutters, etc.) may be used in the grinding operations provided they give equivalent results. The beef used must not become unduly warm during grinding or handling and must not be mixed after final grinding. The ground beef must be packaged in the amount specified by the purchaser and packed immediately upon completion of grinding.

The ground beef (special) must be packed to the net weight specified by the purchaser providing that the container is not distorted or slack-filled. The shipping container must be marked "Ground Beef (Special)" and the word (Special) must bear the imprint of the "USDA Shield" stamp.

Item No. 155 - Hindquarter.--The hindquarter is all of the posterior portion of the beef side remaining after severance from the 12 rib Forequarter - Item No. 102.

Item No. 155A Hindquarter, Boneless.--The boneless hindquarter is Item No. 155 except that it must be made completely boneless. The tenderloin may be withheld. In addition to all bones, bone slivers, and cartilage, the following parts must be removed and excluded:

1. The white tissue on the gracilis muscle on the inside round;
2. The white, fibrous sheet on the boned surface of the sir-butt and rump;
3. The heavy connective tissue on the edge of the outside round adjacent to the knuckle;
4. The popliteal and prefemoral lymph glands;
5. The fibrous tissue over the outside of the knuckle;
6. The kneecap (patella) and surrounding heavy connective tissue;
7. The serous membrane (peritoneum) over the inside of the flank;

8. The heavy sheet of connective tissue (abdominal tunic) between the muscles of the flank;
9. The strip of heavy connective tissue along the lower edge of the flank;
10. The tendon ends of the shank to a point at which the cross-section is at least 75 percent muscle;
11. All mammary tissue, udders, codfat, pizzle ends, kidneys, kidney fat, and pelvic fat.
12. Blood vessels and all heavy external and internal connective tissue in the hanging tenders.

The boneless hindquarter must not have in excess of 1/4 inch average fat thickness of any surface (3/8 inch maximum at any one point except for seam fat). Boning procedures must be accomplished with sufficient care to allow each single cut to retain its identity and to avoid objectionable scores in the meat.

Item No. 156 - Hindquarter, Trimmed.--The trimmed hindquarter is prepared from a 1 rib hindquarter - Item No. 155 - by removing the flank with a cut beginning at a point on the inside round opposite the lower extremity of the kneecap and slanting downwards to a point on the 13th rib which is not more than 10 inches when measured in a straight line from the protruding edge of the 13th thoracic vertebra (chine bone). The cut is completed by sawing through the 13th rib and removing the flank. The hanging tender must be entirely removed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. The kidney knob and the fat lying closely around the kidney must be removed by a cut starting at the rear end of the kidney and slanting directly to the rear edge of the 13th rib, thus leaving the 13th rib practically free of lumbar fat. All cod or udder fat in excess of 1 inch on the round must be removed. The fat must be trimmed from the internal lumbar section of the loin with the hindquarter lying unsupported with the outer skin surface down on a flat surface. The fat which extends above a flat plane parallel to the flat surface of the cutting bench and which is level with the protruding edge of the chine bone must be removed. Another cut must be made, trimming and removing all fat which extends above a flat plane using the following two lines as guides for each edge of the plane: An imaginary line 1 inch above the protruding edge of the chine bone to a line on the inside of the loin 2 inches from the flank side cut edge. The fat remaining in the pelvic (sacral) region must not exceed 1 inch in depth.

Item No. 157 - Sirloin Round, Trimmed.--The trimmed sirloin round is that portion of the Hindquarter, Trimmed - Item No. 156 - remaining after the removal of the Short Loin, Regular - Item No. 173.

Item No. 158 - Round, Primal (Rump and Shank On).--The primal round (rump and shank on) is that portion of the hindquarter remaining after the removal of the untrimmed loin and flank, and is obtained as follows: The untrimmed full loin and flank is severed from the hindquarter by cutting in a straight line perpendicular to the contour of the outside or outer-skin surface of the hindquarter. The cut is made on a straight line which starts at a point on the backbone which is the juncture of the last (5th) sacral vertebra and the first tail (caudal) vertebra, passes through a second point which is immediately anterior to the protuberance of the femur bone and exposes the ball of the femur bone and then continues in the same straight line beyond the second point to complete the cut. Not more than two tail (coccygeal) vertebrae may remain on the round.

Item No. 159 - Round, Primal (Rump and Shank On) 3-Way Boneless.--The boneless primal-cut round is the same as Item No. 158 except that it must be made completely boneless and separated into 3 pieces: inside, outside (with heel, shank meat, and rump attached), and knuckle. The rump bone and tail bones must be closely removed. The knuckle must be removed by cuts as follows: The knee cap (patella) is loosened from the stifle joint. A straight cut approximately perpendicular to the surface of the round is made between the knuckle and inside round beginning at the knee cap and continuing through the meat down to the round bone (femur) scoring it for its full length. Another straight cut is made between the knuckle and outside round beginning at the knee cap and continuing along the natural seam between the knuckle and outside round scoring it for its full length. The kuuckle is then pulled from the round bone. The inside and outside muscles are separated by a cut starting at the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the round) and continuing along the natural seam between these sections to the inside edge of the "eye" muscle on the face of the round. A second cut is made from the lower edge of the gambrel cord to the upper end of the round bone (femur) at the stifle joint. A cut is then made through the natural seam to remove the inside round. The outside (with the heel, shank meat, and rump attached) is removed by cutting through the upper edge of the "eye" muscle, at the muscular end of the gambrel cord, to the shank bone (tibia) following the shank and round bones to separate the outside and the shank meat from the bones. The knee-cap (patella) and surrounding heavy connective tissue is removed at the stifle joint. All cartilage and the popliteal lymph gland must be removed and excluded. The inside, outside (with the heel, shank meat, and rump attached), and knuckle must be individually wrapped and packed in the same container.

Item No. 160 - Round (Rump On - Shank Off) Partially Boneless.--The round (rump on-shank off) partially boneless is that portion of the Primal Round - Item No. 158 - remaining after the removal of rump bone, tail bones, shank meat, and the shank bone. The rump bone and tail bones must be closely removed. The shank meat and shank bone must be removed by cutting through the muscular end of the gambrel cord (where the gambrel cord protrudes from the fleshy base of the round) following the natural seam which separates the shank meat and shank bone from the heel (gastrocnemius muscle) to the stifle joint, passing through the joint to remove the shank meat and shank bone from the round. The round bone (femur) must be left in the round.

Item No. 161 - Round (Rump On-Shank Off) Boneless.--The boneless round (rump on-shank off) is the same as Item No. 160 except that it must be made completely boneless. The round bone (femur) must be removed as follows: The kneecap and surrounding heavy connective tissue is removed at the stifle joint. A straight cut approximately perpendicular to the surface of the round is made between the knuckle and inside round beginning at the kneecap and continuing through the meat down to the round bone (femur) scoring it for its full length and then closely removing the round bone. This leaves the boneless (rump on-shank off) round intact in one piece. The thicker and opaque portion of the gracilis membrane on the inside muscle must be removed and excluded.

Item No. 162 - Round (Rump On-Shank Off) Boned, Rolled, and Tied.--The boned, rolled, and tied rump on-shank off round is the same as the Boneless Round (Rump On-Shank Off) - Item No. 161 except that it must be string tied girthwise and lengthwise.

Item No. 163 - Round (Rump On-Shank Off) 3-way Boneless.--The boneless rump on-shank off round is the same as Round (Rump On-Shank Off) - Item No. 160 except that it must be made completely boneless and be separated into 3 pieces: inside, outside (with heel and rump attached) and knuckle. The rump on-shank off round must be boned, separated, and trimmed as described in Item No. 159. The thicker and opaque portion of the gracilis membrane on the inside muscle, the knee-cap, and the popliteal lymph gland must be removed and excluded.

Item No. 164 - Round (Rump and Shank Off).--The round (rump and shank off) is that portion of the Round, Primal (Rump and Shank On) - Item No. 158 remaining after the removal of the shank meat, shank bone, and rough rump and is prepared as follows: The shank meat and shank bone are removed as described in Round (Rump On - Shank Off). Partially Boneless - Item No. 160. The rough rump is removed by a straight cut perpendicular to the outer skin surface immediately posterior to and parallel with the long axis of the exposed surface of the aitch bone, leaving no part of the aitch bone in the round. The separation of the rump from the round is completed by sawing through the round bone (femur) immediately posterior to the ball joint.

Item No. 165 - Round (Rump and Shank Off), Boneless. The boneless round (rump and shank off) is the same as Item No. 164 except that it must be made completely boneless. The round bone (femur) must be removed as follows: The kneecap (patella) and surrounding heavy connective tissue is removed at the stifle joint. A straight cut approximately perpendicular to the surface of the round is made between the knuckle and inside round beginning at the kneecap and continuing through the meat down to the round bone (femur) scoring it for its full length and then closely removing the round bone. The thicker and opaque portion of the gracilis membrane on the inside muscle, and the kneecap, must be removed and excluded.

Item No. 166 - Round (Rump and Shank Off) Boned, Rolled, and Tied. --The boned, rolled, and tied rump and shank off round is the same as Item No. 165 except that it must be string tied girthwise and lengthwise.

Item No. 166A - Round (Rump Partially Removed - Shank Off). The round (rump partially removed - shank off) is that portion of the Round, Primal (Rump and Shank On) Item No. 158 remaining after the removal of the shank meat, shank bones, and part of the rump. The shank meat and shank bones are removed as described in Round (Rump On-Shank Off) Partially Boneless - Item No. 160. The pelvic bone and tail bones must be neatly and closely removed. The rump must be removed by a straight cut beginning at the exposed end of the ball of the round (femur) bone and which also is perpendicular to the outer skin surface and perpendicular to the length of the round bone.

Item No. 166B - Round (Rump Partially Removed - Shank Off) Boneless. --The boneless round (rump partially removed - shank off) is the same as Item No. 166A except that it must be made completely boneless. The kneecap (patella) and surrounding heavy connective tissue is removed at the stifle joint. The round bone (femur) must be removed as follows: A straight cut approximately perpendicular to the surface of the round is made between the knuckle and inside round beginning at the kneecap and continuing through the meat down to the round bone (femur) scoring it for its full length and closely removing the round bone. The thicker and opaque portion of the gracilis membrane on the inside muscle, and the kneecap must be removed and excluded.

Item No. 166C - Round (Rump Partially Removed - Shank Off) Boned, Rolled, Tied. --The boned, rolled, and tied round (rump partially removed - shank off) is the same as Item No. 166B except that it must be string tied girthwise and lengthwise.

Item No. 167 - Knuckle. --The knuckle is that portion of the Primal Round (Rump and Shank On) - Item No. 158 which is ventral to the round bone and is prepared as described in Round, Primal (Rump and Shank on) 3-Way Boneless - Item No. 159. The knee cap (patella) and surrounding heavy connective tissue must be removed and excluded.

Item No. 168 - Inside Round. --The inside round is the inside portion of the Round, Primal (Rump and Shank On) - Item No. 158 that is posterior to the round bone and is prepared as described in Round, Primal (Rump and Shank On) 3-Way Boneless - Item No. 159. The thicker and opaque portion of the gracilis membrane immediately posterior to the aitch bone must be removed and excluded.

Item No. 169 - Outside Round. --The outside round (with the heel and rump excluded) is the outside portion of the Round (Rump and Shank Off) - Item No. 164 that is posterior to the round bone and which remains after the removal of the Knuckle - Item No. 167 and the Inside Round - Item No. 168-and the heel. The outside round must be trimmed reasonably free of major sinews and large exposed ligaments. The heavy connective tissue on the edge of the outside round adjacent to the knuckle and the popliteal lymph gland must be removed and excluded.

Item No. 170 - Gooseneck Round, Boneless. --The boneless gooseneck round is that portion of the Round, Primal - Item No. 158 remaining after the removal of the inside round, knuckle, shank meat and all bones as described in Round (Rump On - Shank Off) Item No. 163 and must comprise the outside muscle (heel attached) of the round and the boneless rump intact in one piece. The outside round must be trimmed reasonably free of major sinews and large exposed ligaments. The heavy connective tissue on the edge of the outside round adjacent to the knuckle and the popliteal lymph gland must be removed and excluded.

Item No. 171 - Round (New York Style). --The New York style round is that portion of the Primal Round - Item No. 158-remaining after the removal of the knuckle - Item No. 167.

Item No. 172 - Loin, Full, Trimmed. --The trimmed full loin is that portion of the hindquarter remaining after the removal of the Primal Round - Item No. 158-flank, hanging tender, kidney knob, and excess fat from both the lumbar and sacral (pelvic) regions on the inner surface of the loin. The full loin contains the short loin and sirloin (loin end) in one piece, the backbone of which must include 1-1/2 thoracic vertebrae, 6 lumbar vertebrae, 4 sacral vertebrae, and part of the 5th sacral vertebrae. The kidney knob and the fat lying closely around the kidney must be removed by a cut starting at the rear end of the kidney and slanting directly to the rear edge of the 13th rib, thus leaving the 13th rib practically free of lumbar fat. The hanging tender must be entirely removed at a point opposite the juncture of the 1st and 2nd lumbar vertebrae. The flank must be severed from the full loin with no more than 1 inch of fat (cod or udder) remaining on the ventral edge of the sirloin and the cut continued in a straight line to a point on the inside of the 13th rib determined by measuring off not more than 10 inches in a straight line from the center of the protruding (most ventral) edge of the 13th thoracic vertebra (chine bone). The fat must be trimmed from the internal lumbar section of the loin with the full loin lying unsupported with the outer skin surface down on a flat surface. The fat which extends above a flat plane parallel to the flat surface of the cutting bench and which is level with the protruding edge of the chine bone must be removed. Another cut must be made trimming and removing all fat which extends above a flat plane using the following two lines as guides for each edge of the plane: An imaginary line 1 inch above the protruding edge of the chine bone to a line on the inside of the loin 2 inches from the flank side cut edge. The fat remaining in the pelvic (sacral) region must not exceed 1 inch in depth.

Item No. 173 - Short Loin Regular. --The short loin (regular) is the anterior portion of the Loin, Full Trimmed - Item No. 172-remaining after the removal of the Sirloin (Loin End) - Item No. 181-from the trimmed full loin, and is obtained by a cut made in a straight line perpendicular to the contour of the outer skin surface and perpendicular to the split surface of the lumbar vertebrae through a point flush against the hip bone leaving no part of the hip-bone and related cartilage in the short loin.

Item No. 174 - Short Loin (Diamond-Bone Cut). --The short loin (diamond-bone cut) is the anterior portion of the Loin, Full Trimmed - Item No. 172-remaining after the removal of the posterior portion of the Sirloin (Loin End) - Item No. 177-from the trimmed full loin, and is obtained by a straight cut perpendicular to the contour of the outer skin surface and perpendicular to the split surface of the lumbar vertebrae and which passes through the illium (pelvic bone) leaving a small piece of the hip bone in the short loin.

Item No. 175 - Strip Loin (Bone-In) Regular. --The regular strip loin (bone-in) is that portion of the Short Loin (Regular) - Item No. 173 - remaining after the tenderloin, the protruding edge of the chine bone, and the flank edge have been removed (or it may be prepared from the trimmed full loin after the removal of the full tenderloin and then separating the shell loin from the loin end). The short tenderloin is removed by first cutting along the inside of the entire length of the chine bone closely following the contour of the vertebrae and then completing the removal of the tenderloin by cutting under it along the lateral processes of the lumbar vertebrae. The protruding edge of the chine bone must be removed for the full length of the strip loin by sawing at an approximate 45 degree angle to the split thoracic vertebrae beginning at the dorsal edge of the spinal cord groove. The flank edge must be removed by a straight cut perpendicular to the outer-skin surface starting at a point on the rib end which is not more than 6 inches from the extreme outer tip of the loin eye-muscle and continuing in a straight line to a point on the butt end which is not more than 4 inches from the extreme outer tip of the loin eye-muscle. Rough fat and semiloose or frayed pieces of meat on the boned surface of the strip loin must be removed and excluded.

Item No. 176 - Strip Loin (Boneless) Regular.--The boneless regular strip loin is that portion of the Strip Loin (Bone-In) Regular - Item No. 175-remaining after the removal of all bones and cartilage. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface.

Item No. 177 - Strip Loin (Bone-In) Intermediate.--The (bone-in) intermediate strip loin is prepared as described in Strip Loin, (bone-in) Regular - Item No. 175-except that the flank edge must be cut off in a straight line starting at a point on the rib end which is nor more than 4 inches from the extreme outer tip of the loin eye muscle and continuing in a straight line the full length of the strip loin perpendicular to the outside skin surface to a point on the butt end which is not more than 3 inches from the extreme outer tip of the loin eye muscle.

Item No. 178 - Strip Loin (Boneless) Intermediate.--The boneless (intermediate strip loin is that portion of the Strip Loin (Bone-In) intermediate - Item No. 177-remaining after the removal of all bones and cartilage. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface.

Item No. 179 - Strip Loin (Bone-In) Short Cut.--The (bone-in) short cut strip loin is prepared as described in Strip Loin, (bone-in) Regular - Item No. 175-except that the flank edge must be cut off in a straight line starting at a point on the rib end which is notmore than 3 inches from the extreme outer tip of the loin eye muscle and continuing in a straight line the full length of the strip loin perpendicular to the outer skin surface to a point on the butt end which is not more than 2 inches from the extreme outer tip of the loin eye muscle.

Item No. 180 - Strip Loin (Boneless) Short Cut.--The boneless (short cut) strip loin is that portion of the Strip Loin (Bone-In) Short Cut - Item No. 179-remaining after the removal of all bones and cartilage. Boning procedure must be accomplished by scalping, thereby producing a smooth inner surface.

Item No. 181 - Sirloin (Loin End).--The sirloin is the posterior portion of the Trimmed Full Loin - Item No. 172-remaining after the removal of the short loin as described in Item No. 173.

Item No. 182 - Sirloin Butt (Boneless) Regular.--The regular boneless sirloin butt is that portion of the Sirloin (Loin End) - Item No. 181 - remaining after the removal and exclusion of all bones and the butt tenderloin. The regular boneless sirloin butt requires no further trimming.

Item No. 183 - Sirloin Butt (Boneless) Trimmed.--The trimmed boneless sirloin butt is that portion of the Sirloin - Item No. 181-remaining after the removal and exclusion of all bones and the butt tenderloin. The fat and the flank muscle attached to the flank side of the sirloin must be removed so as to expose the underlying gland. That portion of the heavy white membrane (sacrosciatic ligament) adjacent to the sacral vertebrae must be removed and excluded.

Item No. 184 - Top Sirloin Butt (Boneless).--The boneless top sirloin butt is the thick upper portion of the Sirloin Butt (Boneless) Trimmed - Item No. 183 remaining after the removal of the bottom sirloin butt. The top sirloin must be separated from the bottom sirloin by a cut following the natural muscle seam (blue tissue).

Item No. 185 - Bottom Sirloin Butt (Boneless) Regular.--The regular boneless bottom sirloin butt is that portion of the Boneless Sirloin Butt, Regular - Item No. 182-remaining after the removal of the Top Sirloin Butt as described in Item No. 184. The regular boneless bottom sirloin butt requires no further trimming.

Item No. 186 - Bottom Sirloin Butt (Boneless) Trimmed.--The trimmed bottom sirloin butt (boneless) is the same as Bottom Sirloin Butt (Boneless) Regular--Item No. 185

except that the flank and the underlying membrane remaining on the bottom sirloin must be completely removed. The fat on the ventral side must be trimmed so as to expose the underlying gland.

Item No. 187 - Full Hip.--The full hip is that portion of the hindquarter remaining after the removal of the New York style round, short loin, and the flank as described in Items No. 171 and 173, respectively, and comprises the knuckle and sirloin (loin end) in one piece. The kneecap (patella) and surrounding heavy connective tissue must be removed and excluded.

Item No. 188 - Short Hip.--The short hip is that portion of the Sirloin (loin-end) - Item No. 181-remaining after the removal of most of the bottom sirloin and is made by a cut perpendicular to the outer skin surface starting at the ventral edge of the pelvic bone at the round end of the sirloin and continuing in a straight line parallel to the sacral vertebrae of the backbone to complete the cut.

Item No. 189 - Full Tenderloin Regular.--The full tenderloin (regular) is removed from the full loin, by a cut starting on the round end of the loin then following the seam over the hip bone to loosen the butt end of the tenderloin, and continuing the cut under the tenderloin until the end of the hip bone is reached; then cutting along the inside of the chine bone closely following the contour of the lumbar vertebrae and the adjacent lateral processes to a point where the 13th rib joins the 13th thoracic vertebrae. The tenderloin is thus removed in one piece. The full tenderloin must be trimmed so that the fat does not exceed 3/4 inch in thickness at the butt end up to the point where the large lymph gland is exposed. The fat must then be tapered down to the blue tissue at a point not beyond 3/4 of the length of the entire tenderloin measured from the butt end. The full tenderloin must be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding 1/2 inch in depth will not be acceptable.

Item No. 189A - Full Tenderloin, Defatted.--The full tenderloin, defatted is prepared as described in Full Tenderloin, Regular - Item No. 189 except that all surface fat must be completely removed. The side strip muscle and underlying fat must be firmly attached to the main body of the tenderloin, otherwise it is not acceptable. Tenderloins with scores exceeding 1/2 inch in depth will not be acceptable.

Item No. 190 - Full, Tenderloin (Special).--The full tenderloin (special) is prepared as described in Full Tenderloin, Regular - Item No. 189 except that all surface fat and the attached side strip muscle and the fat lying between the side strip muscle and the body of the tenderloin must be completely removed. Other loose visible tissue must be removed, but the principal membraneous tissue over the tenderloin muscle must remain intact. Tenderloins with scores exceeding 1/2 inch in depth will not be acceptable.

Item No. 191 - Butt Tenderloin.--The butt tenderloin is that portion of the tenderloin muscle removed from a Sirloin (loin end) - Item No. 181. The tenderloin must be trimmed so that the fat does not exceed 3/4 inch in thickness. The large lymph gland must be exposed. The tenderloin must be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding 1/2 inch in depth will not be acceptable.

Item No. 192 - Short Tenderloin.--The trimmed short tenderloin is that portion of the tenderloin muscle removed from the regular cut Short Loin - Item No. 173 - or Short Loin (Diamond-Bone) - Item No. 174. The fat on the short tenderloin must not exceed 1/2 inch in thickness at the hip bone end and must be tapered down to the blue tissue at a point not more than half the distance of the short tenderloin measured from the hip end. The short tenderloin must be trimmed free of all ragged and thin edges. Tenderloins with scores exceeding 1/2 inch in depth will not be acceptable.

Item No. 193 - Flank Steak.--The Flank steak is the flat, oval-shaped muscle embedded in the inside of the cod or udder end of the flank and is obtained by stripping the serous membrane from over the flank steak, loosening the narrow end of the steak piece, and pulling the flank steak from the thick membrane which lies underneath. The flank steak must be practically free from fat, except for minute flakes that adhere to the meat.

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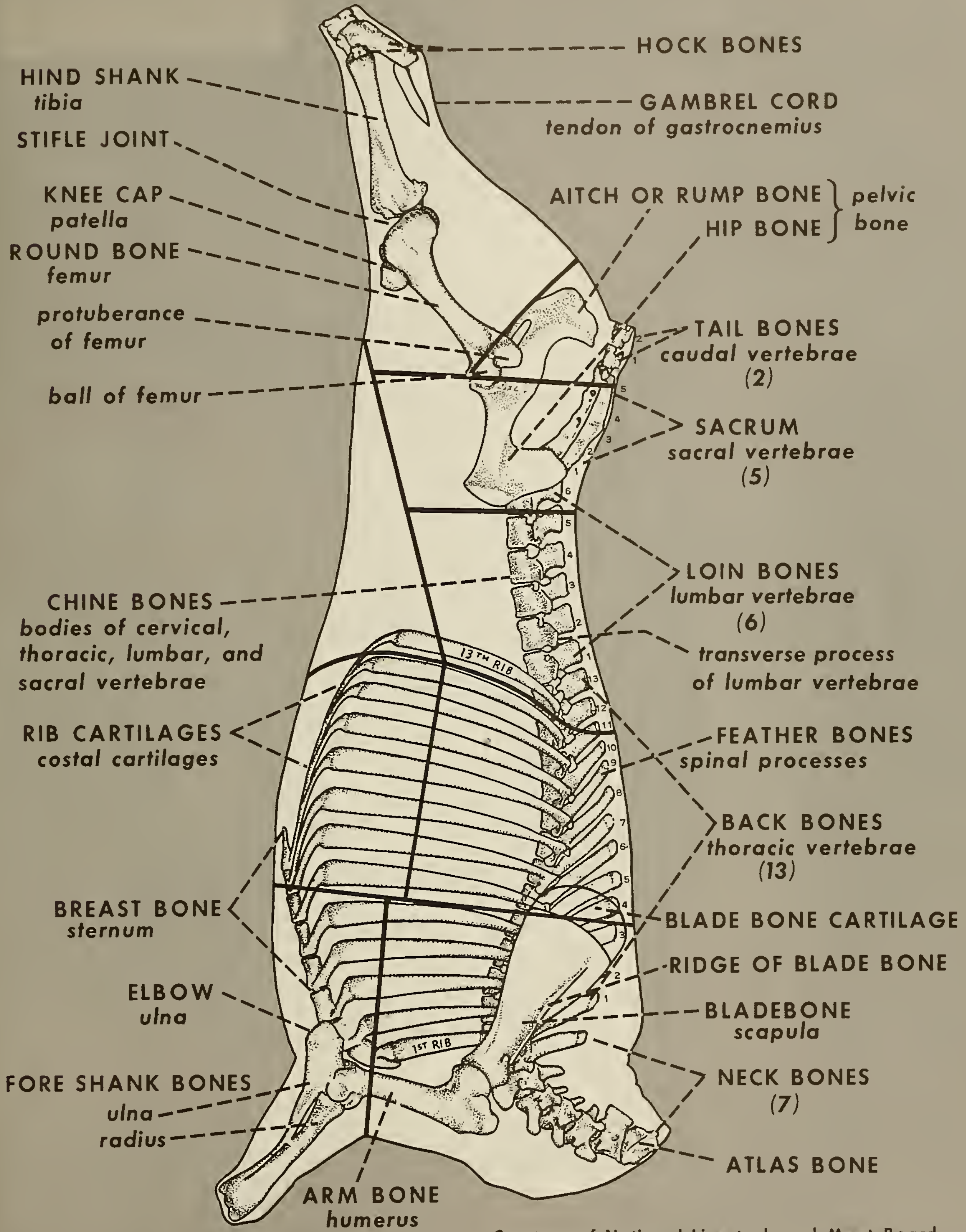
# BEEF SKELETAL CHART

Location, Structure and Names of Bones


HOCK BONES
HIND SHANK
tibia
GAMBREL CORD
tendon of gastrocnemius
STIFLE JOINT
KNEE CAP
patella
AITCH OR RUMP BONE
HIP BONE
pelvic bone
ROUND BONE
femur
protuberance of femur
TAIL BONES
caudal vertebrae
(2)
ball of femur
SACRUM
sacral vertebrae
(5)
LOIN BONES
lumbar vertebrae
(6)
CHINE BONES
bodies of cervical, thoracic, lumbar, and sacral vertebrae
transverse process of lumbar vertebrae
13TH RIB
RIB CARTILAGES
costal cartilages
FEATHER BONES
spinal processes
BACK BONES
thoracic vertebrae
(13)
BREAST BONE
sternum
BLADE BONE CARTILAGE
RIDGE OF BLADE BONE
ELBOW
ulna
BLADEBONE
scapula
1ST RIB
NECK BONES
(7)
FORE SHANK BONES
ulna
radius
ATLAS BONE
ARM BONE
humerus

Courtesy of National Livestock and Meat Board

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